



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁷ : B27K 7/00, B67B 1/03	A1	(11) International Publication Number: WO 00/64649 (43) International Publication Date: 2 November 2000 (02.11.00)
(21) International Application Number: PCT/AU00/00367 (22) International Filing Date: 20 April 2000 (20.04.00) (30) Priority Data: PP 9894 22 April 1999 (22.04.99) AU (71) Applicant (for all designated States except US): VINPAC INTERNATIONAL PTY LTD [AU/AU]; Stockwell Road, Angaston, S.A. 5353 (AU). (72) Inventors; and (75) Inventors/Applicants (for US only): MACKIE, Phillip [AU/AU]; Stockwell Road, Angaston, S.A. 5353 (AU). LANGE, Darren [AU/AU]; Stockwell Road, Angaston, S.A. 5353 (AU). JOHNSON, Russell [AU/AU]; Stockwell Road, Angaston, S.A. 5353 (AU). BRITCHER, Leanne [AU/AU]; University of South Australia, The Levels Campus, Mawson Lakes Boulevard, Mawson Lakes, S.A. 5095 (AU). MATISONS, Janis [AU/AU]; University of South Australia, The Levels Campus, Mawson Lakes Boulevard, Mawson Lakes, S.A. 5095 (AU). WILKS, Terry [AU/AU]; University of South Australia, The Levels Campus, Mawson Lakes Boulevard, Mawson Lakes, S.A. 5095 (AU). MA, Rosalind [AU/AU]; University of South Australia, The Levels Campus, Mawson Lakes Boulevard, Mawson Lakes, S.A. 5095 (AU).		S.A. 5095 (AU). FRANSON, Mark [AU/AU]; University of South Australia, The Levels Campus, Mawson Lakes Boulevard, Mawson Lakes, S.A. 5095 (AU). (74) Agent: MADDERNS; Level 1, 64 Hindmarsh Square, Adelaide, S.A. 5000 (AU). (81) Designated States: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: TREATED CLOSURES 3 (57) Abstract <p>In a first aspect, the present invention provides a method for producing a coating or diffusion layer on a substrate (e.g. a cork) for use in contact with a food product or beverage, said coating or diffusion layer preventing or inhibiting passage therethrough (e.g. from a cork to an alcoholic beverage) of flavour-active or odour-active compounds (commonly known as cork taint), and said method comprising applying to the surface of said substrate an effective amount of a copolymer comprising a flexible component and a retentive component, said flexible component being sufficiently flexible to allow the coated substrate to undergo compression and recovery (e.g. so as to allow a coated cork according to the present invention to be compressed and then to recover during the bottling process) and said retentive component being able to bind with or otherwise retain flavour-active or odour-active compounds. In a second aspect, the present invention provides a coated substrate, and in particular a coated natural or synthetic cork, produced according to that method.</p>		